

TOP 10 EASY WINS

to improve your service and boost meal appeal for lunch



Line Displays

1. New Food Items

Have a display tray of new food items to get students excited.

2. Line Order

Serve your healthiest or new recipe entrées first. Students will often choose the first entrée, especially if the entrée is popular and not look down the line.

3. Pristine Pans

Always start each service with full pans. Prep food ready to serve in backup pans so you will not have to refill on the line. Switch from 4 inch pans to 2 inch pans so items will not dry out on the line. Consider serving foods in half pans for easier food line refill.

Food Preparation



4. Packaging

Appealing packaging can increase consumption of certain food items. Instead of serving salads on the tray – try plating them in an attractive to-go container.



5. A La Carte

Set up your grab-and-go or a la carte items display like a convenience store. Have all the items in rows facing forward.



6. Vegetables

Test out the best way to cook vegetables. To enhance color and texture, choose a variety of techniques including raw, steamed, baked, or boiled.



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Food and Nutrition Division
National School Lunch Program

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Food Preparation *(continued)*



7. Fruits

Whole fruits are often difficult and messy for younger students to eat. Slice fruits to increase consumption. Cut fruits into fun shapes like stars.



8. Entrees

Remember when baking, don't overcrowd food items on tray to ensure crispiness.

Student Preferences



9. Choices

Providing student with choices allows them to feel ownership of their food and will increase participation. Add "salad bar" type items for quick additional fruits and vegetables.

10. Taste Tests

Receive student feedback on new items with taste tests. In addition to taste testing items with students, serve samples to parents at back to school fairs and parent teacher nights.



For more ideas, visit [SquareMeals.org/NSLP](https://www.SquareMeals.org/NSLP) and click on "Resources."



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